



Tom Barrett  
Mayor

Bevan K. Baker, FACHE  
Commissioner of Health

Sandra J. Rotar  
Health Operations Administrator

## Health Department

[www.milwaukee.gov/health](http://www.milwaukee.gov/health)

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

## Routine Food

OSHA'S Corporation  
OSHA'S  
8015 N 76th St  
Milwaukee, WI

1/11/2016

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

### CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
Improper Hold		
3-501.17	Several items in prep coolers were stored warm. Chopped Tomatos were at 44F; chopped onions were at 43.7F; French dressing was at 47F; Bacon ranch dressing 57F. Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded. Discard/ COS	1/11/2016
Other CDC Factors		
12-201.11(C)	Certified food manager certificate was not posted. Post the State certificate for your certified food manager.	1/11/2016
7-201.11	Paint and old florecent light bulbs stored above single use food containers. All toxic materials must be stored so they will not contaminate food. Remove unnecessary equipment from food storage area.	1/11/2016
Personal Hygiene		
2-401.11	Personal beverages were found near food prep area. Employees may only eat in designated areas not in the food preparation area or from a closable container.	1/11/2016
CDC Risk Violation(s):	4	

### Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
4-501.116	Sanitizer was >200ppm. Use a test kit to ensure quaternary sanitizer is at 200ppm. COS	1/11/2016



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4-903.11	Single use utensils were stored in a nonconsistent manner. Store all single use utensils facing the same direction in order to prevent contamination.	1/11/2016
5-202.11	Handsink between sandwich prep and ware wash areas is not functioning. Properly repair plumbing	1/25/2016

**Good Practice Violation(s):** 3

**Total Violations:** 7

### Notes:

Prepack salads in self-service cooler still need labels. See preinspection orders.

On 1/11/2016, I served these orders upon OSHA'S Corporation by leaving this report with

Inspector Signature (Inspector ID:114)

Operator Signature